

Boxing Day Buffet Menu

Deli bar

Whittlebury rosemary & sea salt focaccia (Ve) / Faringtons dressings / Marinated olives (Ve) / Piccolo peppers (Ve) / Basil marinated bocconcini (D, V) / Cherry tomatoes, rock salt & rosemary (Ve) / Crispy onions (G, Ve) / Minted cucumber (Ve) / Lemon hummus (Ve) / Pickled beetroot (Sd, Ve) / Gherkins (Sd, Ve) / Sweetcorn (Ve) / Croutons (G, S, Ve) / Chilli pickled onions (Sd, Ve) / Free range eggs (E, V) / Stuffed vine leaves (Ve) / Seasonal leaves (Ve) / Jalapenos (Ve) / Crispy bacon / Vegetable sushi, pink ginger & soy sauce (G, S, Sd, Ve) / Trio of cabbage, carrots, seeds, lime dressing (Sd, Ve) / Moroccan cous cous, peppers, dates, almonds, spring onion, chili (G, N, Ve) / Pastrami, prosciutto, sliced turkey breast

Seafood on ice

King prawns, charred lemon (Cr, F) / Smoked mackerel fillets, creamed horseradish (E, D, F, Mu) / Green lip mussels with shallot vinegar (M, Sd)

The Carvery

Slow roasted aged sirloin of beef & Yorkshire pudding (G, E, D) / Marmalade glazed gammon, honey & mustard dressing (Mu) / Sautéed capsicums, zucchini & baby spinach pithivier, carrot top pesto (Ve, G, N) / Thyme & garlic roast potatoes (Ve) / Maple glazed carrots tossed with sugar snap peas (Ve) / Cauliflower cheese (G, D, V) / Braised red cabbage with apple (Ve, Sd)

Dessert selection

Biscoff cheesecake, chantilly cream, raspberry crumb (D, G, E, S) / Chocolate fountain (Ve, S) with selection of dipping accompaniments - strawberries (Ve), pineapple (Ve), marshmallow (E), pannetone (G, D, E, Sd, V) / Selection of truffle trees (D, E, Sd, V, N) / St Clements curd, short bread crumb (Ve, S) / Chocolate and popping candy cones (G, D, E, S, V) / Cheese & biscuits, celery, grapes, plum and fig chutney, crackers, dried apricots (G, D, Sd, V, Se)

Please refer to website for allergen key